MENU SUGGESTION
valid from December 2019 to March 2020
For spring, summer and autumn
are only our seasonally adjusted menu suggestions valid.

Georg Schneider’s Beer menu

€ 52.00 (listed beers included)

Marinated veal brisket
on salad bouquet with pumpkin seeds
0,2l TAP1 - Helle Weisse
Refreshing like a dance in a summer breeze

Velvety wheat beer soup
with julienne vegetables and croutons
0,2l TAP4 - Festweisse
A hint of spring freshness - ideal with fine vegetables

Pork tenderloin medallions
in onion sauce with wheat beer spaetzle and broccoli
0,2l TAP7 - Original
The full complexity of the genuine Bavarian wheat beer

Chilli-cheese
spread on Bavarian pretzel bread
0,2l TAP5 - Hopfenweisse
Hoppy fireworks - a new wheat beer style

Eisbock parfait with caramelized apples
fresh mint and whipped cream
0,2l TAP 6 - Aventinus
Deep and complex – for big and relaxing moments by the fire
Beermenu Schneider Bräuhaus

€ 55.00 (listed beers included)

**Radish-spread** on pretz- bred
0,2l TAP 3 – Alkoholfrei with a splash of elderflower syrup
powerful and energetic wheat beer, *non-alcoholic wheat beer*

**Herb cream soup** with roasted croutons
0,2l TAP 7 – Original
the full complexity of the genuine bavarian wheat beer

**Catfish fillet poached in Schneider Weisse**
with marinated rocket salad and potato grate
0,2l TAP 4 – Festweisse
a hint of spring freshness

**Fried duck breast**
with roasted malting barley, celery vegetable in cream and potato pancake
0,2l TAP 2 – Kristall
refreshing for body and soul with a delightful tingle

**Suckling pig tenderloin from the grill**
with colorful vegetable spaghetti and garlic-maltsauce
0,2l TAP 1 – Helle Weisse
refreshing like a dance in a summer breeze

**Pear salad marinated in pepper** with mountain cheese
0,2l TAP 5 – Meine Hopfenweisse
happy fireworks – a new wheat beer style

**Aventinus creme**
of vanilla mirror with chocolate shavings
0,2l TAP 6 – Aventinus
deep and complex – for big and relaxing moments by the fire

Selectable as a *small beer menu* without 1., 4. and 6. course available: € 41.00

The selection menus that follow on the next page are compilations from our overall offer. They are only intended to make it easier for you to make a decision and are therefore not binding. The individual menu parts can be exchanged at any time. The numbers in the headline indicate the approximate menu price for your orientation, the invoice will be calculated according to the actual order.
Menu W 25 (€)

Hearty beef broth with homemade noodles
or
Viktualienmarkt-Salad with crisp salads of the season, fresh herbs and crunchy croutons

Oven-fresh roast from the Bavarian country pig with homemade sauce and white bread dumplings
or
Bräuhaus winter burger with red cabbage salad, grilled bacon slices, and baked apple chutney
or
Parsnip-turnip gratin with dressed leaves of lettuce

Wintery spiced jam with pear poached in red wine and topped with whipped cream
or
Apple fritters, baked in beer dough covered with cinnamon-sugar, served with vanilla ice-cream and whipped cream

Menu W 35 (€)

Welcome-starter
Obazda, lard and fresh cream cheese with home-made pretzel-bread

Chestnut cream soup with cinnamon biscuit

Roast duck with red cabbage, potato dumplings and apple fritters
or
Bräuhaus venison goulash with lingonberries and bread dumplings
or
Josefi-Schnitzel in cheese-pretzel breading, from the pork loin, served with potato-lamb's lettuce salad

Kaiserschmarrn (cut-up and sugared pancake) caramelized golden brown with raisins, served with apple sauce
Welcome-starter
with homemade Obazda, lard, and fresh cream cheese with raw onion rings and pretzel bread 5.20

Wiesnbrettli
A dash of the different Bavarian specialities of our snack-kitchen in addition each crispy pretzel 8.10 1.00

Hearty beef broth
with homemade noodles or liver dumpling with noodles, root vegetables, and BayernOX beef 4.90 6.90

Chestnut cream soup with cinnamon biscuit 5.70

Fiery goulash soup from Bayern OX beef 6.90

Suckling pig filet roasted to a tender pink on a bed of barley risotto with marinated mâche 11.50

Viktualienmarkt-Salad with crisp salads of the season, fresh herbs and crunchy croutons 6.90

Mixed salad (only as a side dish) 3.80

“Voressen” or “pre-meal”, Munich style, prepared from calf lung, tripe and veal sweetbread (thymus gland), sweet-and-sour preparation, with small bread dumpling 7.50

Egg-noodles with cheese, brewhouse-style, with roast onions and side salad 10.90

Mushrooms in cream sauce with fresh herbs and homemade white bread dumpling 10.90

Brauhaus patties with Ismaning-style creamed cabbage 9.90

Rye dumplings with spinach and mountain cheese, served with creamy mushrooms 10.90

Parsnip-turnip gratin with dressed leaves of lettuce 11.90
Specialties from the skirt steak-kitchen

Kalbskron (veal skirt steak), boiled.
with freshly grated horseradish and potatoes with parsley 11.90

Sweetbreads in flambéed apple sauce on barley risotto, with yellow swede fingers 21.90

Traditional roast

Oven-fresh roast from the Bavarian country pig
with homemade sauce and white bread dumplings 12.90

Schneider’s Aventinus beer roast crisply braised pork belly, basted with Aventinus,
served with sauerkraut and home-made potato pancakes 13.90

Our butcher’s platter, five different kinds of sausages, served with sauerkraut and potatoes 14.90

Suckling pig braised in „Aventinus“, served with potato dumpling 15.90

Pork loin cordon bleu stuffed with juniper-smoked ham and mountain cheese
served with a potato and radish salad 16.90

Pork knuckle with crisp and crackling crust,
Served with Schneider-wheat-beer gravy and potato dumplings 16.90

Bavarian peasant’s feast
pickled and roast pork, roast sausage served with sauerkraut and white bread dumpling 14.40

Bräuhaus platter with suckling pig and duck served with red cabbage and potato dumplings 16.90

Something very special

Three schnitzels from suckling pig loin
served with potato-mâche salad and lingonberries 17.90

Bratwurst cooked in a vinegar-root vegetable broth,
served with boiled potatoes topped with chopped parsley 14.90

Bräuhaus onion goulash with homemade bread dumplings and roasted onions 15.90

Josefi-Schnitzel in cheese-pretzel breading, from the pork loin, served with potato-lamb’s lettuce salad 19.90
Hearty beef from our farmers,
from water and wood

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boiled beef</td>
<td>Served in its own broth, with fresh horseradish, parsley potatoes and root vegetables</td>
<td>16.90</td>
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<tr>
<td>Beef filet roasted medium-rare</td>
<td>On a hearty Aventine sauce served with Brussels sprouts and browned cheese fritters</td>
<td>24.90</td>
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<tr>
<td>Char fillet</td>
<td>On two types of parsnip puree, served with beetroot-chestnut vinaigrette</td>
<td>20.90</td>
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<tr>
<td>Roast duck</td>
<td>With red cabbage, potato dumplings, and apple fritters</td>
<td>18.90</td>
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<tr>
<td>Game fritters</td>
<td>With Brussels sprouts and potato dumplings</td>
<td>14.90</td>
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<tr>
<td>Venison roast</td>
<td>On juniper sauce with red cabbage and homemade noodles</td>
<td>19.90</td>
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A high-light for your event

Braised whole suckling pig, carved and portioned at your table, small potato- and white bread dumplings, dark beer gravy and Bavarian cabbage are provided available for your convenience (only for minimum 30 person) p.p. | 22.90  |

…and the sweet, sweet end

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<tr>
<td>Apple fritters, baked in beer dough</td>
<td>Covered with cinnamon-sugar, served with vanilla ice-cream and whipped cream</td>
<td>7.40</td>
</tr>
<tr>
<td>Kaiserschmarrn (cut-up and sugared pancake)</td>
<td>Cartamelized golden brown, with raisins or apples, served with apple sauce</td>
<td>8.90</td>
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<tr>
<td>Apfelstrudel „Schneider Bräuhaus“</td>
<td>Served with vanilla custard</td>
<td>6.50</td>
</tr>
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<td>Wintery spiced jam</td>
<td>With pear poached in red wine and topped with whipped cream</td>
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